# THE K

#### BAR BITES AND SHAREABLES

Chicken Quesadilla	15
Grilled Chicken Breast with	
Cheddar-Jack Cheese and Bacon.	
Served with Salsa and Sour Cream	

## Half Dozen Buffalo Chicken Wings 13 Chicken wings tossed in "Frank's Hot

Chicken wings tossed in "Frank's Hot Sauce" and Served with Vegetable Crudité.

# Shrimp Ceviche 16 Citrus Marinated Shrimp & Octopus with Fresh Tomato, Cucumber, Roasted Red Peppers, Cilantro, Lime, Avocado, and Cannellini Beans. Served with Wonton Chips.

**Artichoke Beignets** 14 Served with Creole Mustard Sauce.



# Clams Casino Half Shell Clams, Stuffed with Sauteed Peppers, Bacon, Garlic-Herb Butter, and Parmesan Breadcrumb.

Half Dozen	
Coconut Shrimp	15
Served with Fruit Curry Sauce	
Available as an Entrée with Jasmine	
Rice Pilaf and Seasonal Vegetables.	25

# Stuffed Shrimp Shrimp Stuffed with Crabmeat Imperial and Baked Scampi Style. Served with Basil Pesto Aioli.

# Beef Tenderloin Tip Skewers Served with Fig & Onion Jam and Goat Cheese.

17

#### SALADS AND SANDWICHES

The Rookery Cheeseburger*	15
8oz. Ground Beef Charbroiled with Your Choice of American, Swiss or Cheddar	
Cheese, Served on a Brioche Roll with French Fries.	
Add Bacon Mushrooms Grilled Onions \$1 each	

### **Grilled Mahi-Mahi Fish Sandwich**Served on a Brioche Roll with Lettuce, Tomato, and Homemade Tartar Sauce, Served with French Fries.

\*Blackened Mahi Also Available

## Southwest Chop Salad Mixed Greens, Grilled Corn, Black Beans, Tomato, Cucumber, Grilled Chicken, Avocado, Cheddar Cheese, and Topped with Crispy Tortilla Strips. Served with Citrus Yogurt Dressing and a Side of Chipotle Aioli.

# Coconut Shrimp Salad Mixed Greens, Carrot, Cucumber, Grapes, Mandaring Orange, Cranberries, Shredded Coconut and Toasted Almonds. Topped with Four Coconut Shrimp and Served with Coconut Vinaigrette.

Cobb Salad

Romaine Lettuce with Chopped Bacon, Tomato, Cucumber, Sliced Eggs,
Diced Ham, Diced Chicken, and Shredded Cheddar-Jack Cheese.

Served with Your Choice of Dressing.

THE		
R	WEEKLY SPECIALS WEDNESDAY, APRIL 10TH	
1	<b>Rack of Lamb</b> With Couscous Pilaf, Currants, Pistachios, and Mint.	30
0	THURSDAY, APRIL 11TH  Concert on the Green - The Long Run Rookery Food Stations Serving on the Green - Dining Room Closed.	
$\cap$	FRIDAY, APRIL 12TH Seafood Pappardelle With Homemade Pasta, Lobster, Shrimp, Scallops, and Bisque Sauce.	31
	SATURDAY, APRIL 13TH Angus Tri Tip Roast Served with Au Jus, Seasonal Vegetables, and Chef's Potato du Jour.	27
K	Make it Surf and Turf - Add a Cold Water Lobster Tail	+20
E	<b>DINNER ENTRÉES</b> All Dinner Entrées and Daily Specials include a choice of Today's Fresh Soup, Gazpacho, Garden Salad, Greek Salad or Caesar Salad	
R	Petite Beef Filet* 5 oz. Hand-cut with Choice of Red Wine Mushroom Sauce, Brandy Peppercorn Sauce, or Gorgonzola Fondue. Served with Roasted Potatoes and Seasonal Vegetables.	31
1	<b>Filet Oscar*</b> Petite Filet topped with Crabmeat, Aspragus, and Hollandaise Sauce.	39
Y	<b>Cyprus Salmon</b> Roasted Salmon topped with Sautéed Spinach and Goat Cheese Crumbles. Served with Tomato Vinaigrette, Roasted Potatoes and Seasonal Vegetables.	29
	<b>Grilled Bone In Pork Chop</b> With Spiced Coffee Rub, Dark Cherry & Apple Compote, Mashed Potatoes, and Seasonal Vegetables.	28
	Rookery Crab Cakes Our Signature Crab Cakes with Blood Orange Beurre Blanc. Served with Jasmine Rice Pilaf and Seasonal Vegetables.	29
	Pepper & Coriander Crusted Yellowfin Tuna With a Honey Soy Sauce Reduction. Served with Jasmine Rice and Seasonal Vegetables.	32
	Best Fried Chicken You Have Had, Anywhere, Ever Served with Homemade Honey Butter Biscuit, Mashed Potatoes, and Seasonal Vegetables.	27
	Blackened Chicken and Shrimp Fettucine With House Made Fresh Pasta, Sautéed Zucchini, Squash, Peppers, Onions, Red Pepper Cream Sauce and Pepper Jack Cheese.	28
	Chef Joe welcomes any request for vegan and gluten free options	

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness